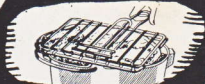


SAND'S LEVEL & TOOL COMPANY
8631-39 GRATIOT AVE. DETROIT, MICH.

A New
Picnic
Thrill



TOASTING MARSHMALLOWS



GRILLING STEAKS

**BARBECUES
PERFECTLY**

**GRILLS
QUICKLY**

**BLUE RIDGE MOUNTAIN
CHAR-KOL-GRIL**

FOR CAMP PICNIC, TOUR OR HOME

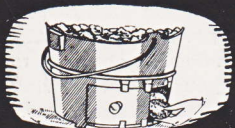
**CHARCOALS
DELICIOUSLY**

SAND'S LEVEL & TOOL CO.
DETROIT MICHIGAN
(TRADE MARK)
REG. U.S. PAT. OFFICE

**SEALS
THE FLAVOR**



BARBECUEING CHICKEN



ROASTING POTATOES



BARBECUEING FISH



GRILLING HOT DOGS

Portable! Economical!
Sanitary!

Use it in the oven
Open Fire-Place
For Camping or
Picnics!

Makes Fish
or Meat
Taste Better . . .

Charcoal Flames
Hold the Secret!



Just a few minutes and a delicious
"Charcoal Grilled" Steak will be ready!



Note the firm hold
 the *"Gril"* takes on
 that Steak! . . . No
 danger of *"Out of
 the Frying Pan into
 the Ashes there!"*

You can read that
 exciting *"last chap-
 ter"* and rotissiere a
 Chicken to delicious
 tastiness if you use
 a *Char-Kol-Gril*.



This year when you
 catch that *"big one"*
 try cooking it over
 a Charcoal flame
 and you'll learn new
 taste thrill!

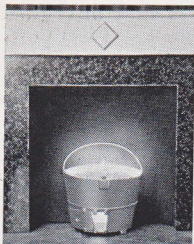


The finishing touches . . . Just a few minutes and a delicious meal is ready!



Even Hot Dogs take on a brand new flavor when they are grilled over a Charcoal flame—Yu-um! just try them!

Boil coffee with the *Char-Kol-Gril* too. It will reach its peak of flavor in a surprisingly short time!



The *Char-Kol-Gril* may be used with perfect safety and enjoyment right in your own Fireplace or in your Garage. Plan a REALLY "different" party for your friends!

RECIPES

ROAST CHICKEN—

Rub chicken with butter or olive oil. Salt and pepper. Place on spit to roast. Turn occasionally to assist cooking thoroughly. Test fowl by piercing drum with fork. If blood appears, chicken requires further cooking.

Cooking time—3 lb. chicken $\frac{1}{2}$ hr.
4 lb. chicken $\frac{3}{4}$ hr.

STEWED CHICKEN—

Prepare as usual. Add small onion to season, if desired. Serve with dumplings or rice.

FRICASSEE OF CHICKEN—

Prepare same as Stewed Chicken. When tender, remove from liquid, dip in flour and saute in fat until brown.

CHICKEN LIVER BROCHETTE—

String spit with following in alternating layers:
Fresh Mushrooms, Chicken Liver, Bacon.
Dip in olive oil, then cracker or bread crumbs.
Salt and pepper.

Cooking time—15 to 20 minutes, slow fire.

Note:—Chicken, sweetbreads or kidneys may be substituted for chicken liver.

STEAK—

ANY KIND may be grilled perfectly. Steak should be thick, but not absolutely necessary. Use wire grill and place over top of fire pot.

Cooking time—

Steak 2" thick—medium rare—20 minutes

Steak 2" thick—well done—30 minutes

Steak—thin—10 minutes (5 min. on each side)

CHOPS—

Any kind may be grilled. Use wire grill.

Cooking time—

Lamb Chops—1 to 1½" thick—10 to 12 minutes

English Mutton Chops—20 minutes

Pork Chops—1" thick—15 minutes

Veal Chops—same as steak (Turn as steak)

ROAST PORK—

Place 4 to 5 lb. roast on spit. Turn occasionally to cook thoroughly.

Cooking time—½ to ¾ hr.

ROAST BEEF—

Rolled rib roast is preferable. Turn occasionally.

Cooking time—Rare—15 minutes to lb.

Well done—20 to 25 minutes to lb.

POT ROAST—

Prepare as usual. Cook until tender. Rump or top round is preferable.

FISH FILLETS—

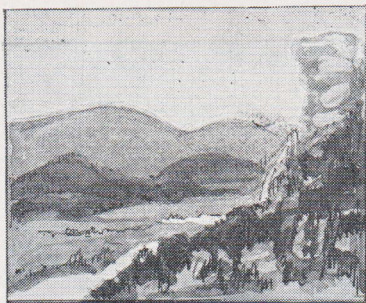
Slit down back and remove bones. Take fillets after bones are removed, grease with butter or olive oil. Salt and pepper. Place in grill, but do not press tightly over fillets. This will prevent fish from sticking to grill when cooked.

Cooking time—10 minutes one side
5 minutes other side.

FISH WHOLE—

White fish or lake trout. Grease with butter or olive oil. Salt and pepper. Place on grill.

Cooking time—25 to 30 minutes
(depending on size)



IN THE . . .

BLUE RIDGE MOUNTAINS of VIRGINIA

. . . The delicious tastiness of Southern Cookery is proverbial and the mere mention of Chicken a la Maryland . . . Candied Yams . . . Corne Pone and the like are sufficient to tickle the most jaded palate! One wonders all the more on the epicurean heights achieved in these Southern delicacies when one contemplates on the almost crude methods used in preparing them—in the early days at least.

CIVIL WAR DAYS

Before Civil War Days, Southern mountaineers fashioned from an old bucket, mountain clay and tin, a crude portable "Bucket Stove" for charcoal.

To this day, the "Bucket Stove" is the old standby and sworn friend of every Southern mountain home.

MODERNIZING THE BUCKET STOVE

The Blue Ridge Mountain CHAR-KOL-GRIL modernized by the manufacturers is so light and portable that it can be sent via Parcel Post. The CHAR-KOL-GRIL furnishes the ideal stove for Picnics, Motor Trips, Boat Trips, Hunting Trips, Fishing Trips and the like.

The CHAR-KOL-GRIL comes completely equipped with devices for Barbecueing, Grilling, Toasting or Roasting and offers an instant road to being a popular host or hostess as enthusiastic guests will readily testify!

This CHAR-KOL-GRIL

is portable and collapsible. It is packed in box 12"x12"x5 $\frac{3}{4}$ " and only weighs 10 lbs. packed. Ideal for motorist, family outing, boy and girl scouts, city play grounds, homes, picnics, fishermen, sportsmen, yachtsmen; fish, clam and oyster roasting.

RECIPES *and* SUGGESTIONS

By The Famous French Chef



JOHN H. AIVALER

Formerly

CHEF

COUNTRY CLUB of DETROIT

Grosse Pointe Farms, Mich.

CHEF

ENGLISH GRILL (7 yrs.) Book Cadillac Hotel
Detroit, Mich.

Now

MANAGING LESSOR

AZTEC TOWER GRILL & DINING ROOMS

Union Guardian Bldg., Detroit, Mich.

PREPARING THE FIRE—

Crumple paper and place in bottom of fire pot. Cover with charcoal, filling pot to three fourths of its capacity. Light paper. Permit charcoal to burn twenty minutes until you have a glowing mass of red embers, before attempting to use.

THE SECRET OF CHARCOAL COOKING—

To prevent dripping fats and juices from flaming up when contacting embers and causing food to char or burn, use the following suggestion:

KEEP FIRE DAMPENED
WITH WATER ALWAYS

This is the secret of properly cooking over charcoal. Dampen fire in same manner as sprinkling clothes. Small whisk broom which has been immersed in water will prove very satisfactory. **Note**—This will not kill fire but assist it to perfectly grill and cook. Fire will last 2 hours. Charcoal may be added if desired.

PREPARING FOODS—

Those foods which require the longest cooking time should be prepared first.

BROILED LOBSTER—

Split lobster with sharp knife. Broil on grill over very hot fire with flesh side to fire. Season with salt, paprika and pour on melted butter. Cooking time—10 minutes.

PAN ROASTED OYSTERS—

1 pint oysters, 2 T butter, 1 T Worcestershire sauce, $\frac{1}{2}$ cup tomato catsup or puree, $\frac{1}{8}$ t red pepper, $\frac{1}{2}$ t salt, 1 cup milk, $1\frac{1}{2}$ t flour

Melt butter, add tomato, Worcestershire sauce, red pepper and salt. Mix flour with a little cold water, add to milk and let boil. Then add tomato mixture, stirring in slowly. Put in the oysters; let stand until edges curl and serve on hot toast.

OYSTERS ON HALF SHELL—

Place on grill and season to taste. Heat through and serve.

WEINERS—

Use grill. Require only toasting both sides.

BAKED POTATOES—

Select medium size. Prepare as usual. Do not grease. Place in lower part of grill under fire pot.

Cooking time—20 minutes to one side
20 minutes to other side

Note:—Start baking potatoes as soon as fire is started.

BOILED POTATOES AND VEGETABLES—

Prepare as usual. Boiled potatoes require 20 minutes cooking after water reaches boiling point.

MACARONI AND CHEESE—

Alternate layers of cheese, macaroni and white sauce.

BISCUITS—

Soft dough require very hot fire. Stiff dough for quick biscuits should stand in a warm place to rise for 15 minutes before baking.

Soft Dough—

4 t baking powder, 2 T shortening,
1 cup milk, 1 t salt.

Work flour into butter with fork.
Add milk gradually. Add sifted dry
ingredients and roll about $\frac{1}{2}$ " thick

Never Fail Biscuit—

3 cups flour, 1 t salt,
3 T shortening, $\frac{3}{4}$ cup sweet milk,
3 t baking powder.

Mix dry, cut in shortening in with
knife. Add milk and mix quickly.
Do not roll. Cover biscuits to avoid
possible ash from falling on same.

Cooking time—6 minutes one side
4 minutes other side

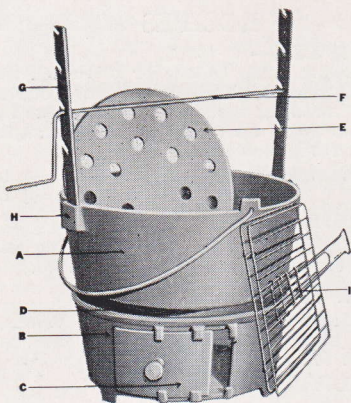
HAM AND EGGS (COUNTRY STYLE)

Grill ham on both sides. Open grill—break one or more eggs on hot ham. Eggs will be shirred and cooked nicely.

FRENCH OMELET—

3 eggs, salt and pepper, 3 T milk.

Beat yolks and whites separately. Add milk, salt and pepper to the beaten yolks. Butter a hot spider. Cook until it sets and browns lightly. Place currant or strawberry jelly in center of omelet and fold over.



CAST ALUMINUM

"CHAR-KOL-GRIL" COOKER AND FIREPOT

- A—Top part of the Grill which holds the body of the Charcoal flame.
- B—Firepot into which the hot Charcoal Ashes drop—Used for Potatoes, etc.
- C—Sliding Door which gives easy access to hot ashes at the bottom of the Grill.
- D—Intersection of top and bottom halves of the Grill.
- E—Removable Grate on which Charcoal rests and with holes through which ashes drop.
- F—Rotissiere Utensil fits into flanges on equipment "F" and has turning handle.
- G—Two Flanges placed upright to top of Grill (E) in order to hold Rotissiere Spear.
- H—Bracket to hold flanges (G)
- I—Sturdy Wire Grill a part of the **CHAR-KOL-GRIL** equipment. (Sold separately).

